

## RONCICONE 2021

Chianti Classico Gran Selezione Docg  
100% Sangiovese

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### VINEYARD

Planted in 1998-2000  
Surface Area: 10,87 ha  
Altitude: 320 m above sea level  
Exposure: South-East

Density: 6.600 plants/ha  
Training: spurred cordon  
Clone: Sangiovese VCR23, VCR5  
Rootstock: 420A

### SOIL

The soil of the vineyard of the same name consists of marine deposits of Pliocene origin, with the presence of sandy deposits and stones smoothed by the sea, while lower down there is clay. Good organic matter content. Marine fossils and lignite emerge on the surface. The slopes are gentle, and the vineyard is located in the central part of the property, to the south of the clayey-limestone soils.

### GROWING SEASON

The weather conditions were quite unusual on vintage 2021: the frost of last April, the drought suffered in the summer months and the early ripening of the grapes.

### HARVEST

The grapes of Roncicone vineyard were hand-picked on September 23, 2021.

### WINEMAKING

Fermentation temperature 24-27°C with daily punching. Duration of fermentation and maceration on the skins about 14-16 days.

### BARREL AGEING

22 months in 500-litre tonneaux of which 30% new and 70% second passage.

### BOTTLING

February 8, 2024.

### TECHNICAL DATA

Alcohol: 14% vol.	Total acidity: 6.32 g/L
pH: 3.12	Non-Reducing Extract: 27.88 g/L
Total Polyphenols (in Gallic acid): 1799 mg/L	

### TASTING NOTES

Ruby red color. On the nose there are hints of cherry, wild strawberry, and violet, with balsamic undertones. The taste is savory, slightly tannic, with excellent volume and structure. The finish is of medium persistence with a fruity and floral return.

